

# Grappa Prosecco

## *Rocca d'Asolo*

Grappa Prosecco Rocca d'Asolo is produced from the distillation of marc obtained from the pressing of Glera grapes, the same from which the fine Asolo Prosecco DOCG Superiore. A grappa with an elegant organoleptic profile characterised by a long, perfumed floral sensation that spills over onto the palate, manifesting exceptional softness and excellent final persistence and superb balance.

### **Raw material:**

Grape marc from Glera grapes, the vine from which Asolo Prosecco DOCG Superiore is made.

### **Care and conservation of raw material:**

The Glera marc is transported to the distillery as soon as it is separated from the must. They are then stored in an anaerobic environment with controlled fermentation until the moment of distillation.

### **Distillation technique:**

The Glera marc is carefully distilled, exalting the aromatic potential and the lightness of the resulting spirit.

### **Characteristics:**

Transparent with excellent brilliance.  
Intense bouquet with floral appeal and perceptions of white pulp fruit.  
Pleasantly soft, balanced and intense.

### **Technical details:**

Alcohol 40%  
Volume 50cl

Store in a cool, dry place.

